

**Servers Test**

**Multiple Choice**

A

1) Food is served on what side with what hand?

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

C

2) Drinks are served on what side with what hand?

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

A

3) Food and drinks are removed on what side with what hand?

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

A

4) What part of a glass should you handle at all times?

- a) The stem
- b) The widest part of the glass
- c) The top

D

5) When you are setting a dining room how should you set up your tablecloths?

- a) Neatly and evenly across the tables
- b) The creases should all be going in the same directions
- c) The chairs should be centered and gently touching the table cloth
- d) All of the above

D

6) If you bring the wrong entrée to a guest what should you do?

- a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
- b) Inform the guests that you will bring the correct entrée once everyone else in the dining room is served
- c) Try to convince the guests to eat what you brought them
- d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

4

**Match the Correct Vocabulary**

D Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

E Queen Mary

B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)

A Chaffing Dish

C. Used to hold a large tray on the dining floor

G French Passing

D. Area for dirty dishware and glasses

B Russian Service

E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

F. Used to open bottles of wine

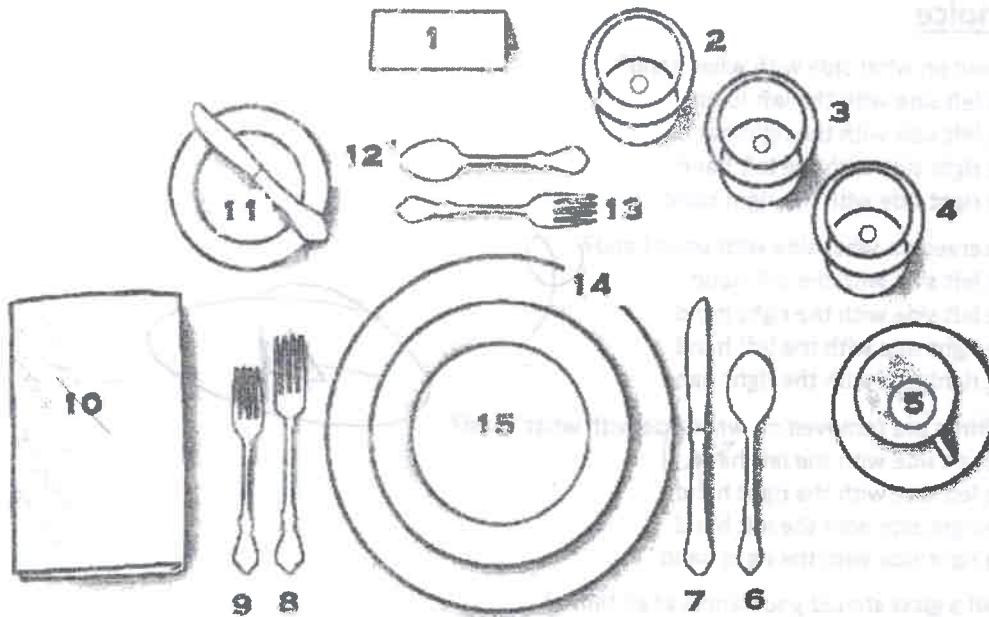
C Tray Jack

G. Style of dining in which the courses come out one at a time

Name Jeremiah Task

Score / 35

**Servers Test**



**Match the Number to the Correct Vocabulary**

<u>10</u>	Napkin	<u>8</u>	Dinner Fork
<u>11</u>	Bread Plate and Knife	<u>5</u>	Tea or Coffee Cup and Saucer
<u>1</u>	Name Place Card	<u>7</u>	Dinner Knife
<u>12</u>	Teaspoon	<u>2</u>	Wine Glass (Red)
<u>13</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>6</u>	Soup Spoon	<u>14</u>	Service Plate
<u>15</u>	Salad Plate	<u>3</u>	Wine Glass (White)
<u>4</u>	Water Glass		

**Fill in the Blank**

- The utensils are placed 4 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Sugar, Milk
- Synchronized service is when: Everything comes out at the same time
- What is generally indicated on the name placard other than the name? Table Number
- The Protein on a plate is typically served at what hour on the clock? 9
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? talk to the kitchen

# **Jeremiah Andrew Tash**

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## **Education:**

Graduated from Florida State University, April, 2005.

Bachelor of Arts Degree.

Major: **Creative Writing**

Minor: **Film Studies**

Overall Undergraduate G.P.A: 3.34

English Department G.P.A: 3.35

Writing Workshops G.P.A: 3.73

Film Studies G.P.A: 3.68

## **Customer Service Employment History**

### **Server, Expeditor**

The Blu Halo

3431 Bannerman Road, Tallahassee, FL

August 2016-Novermber 2016

### **Bartender**

The Pavilion Amphitheatre, Tallahassee, FL

August 2016 – November 2016

### **Bartender, Server**

Nong La Café

West Los Angeles, CA

May 2012- June 2014

### **Barista**

Brasil Kiss Coffee

Los Angeles, CA

April 2011 – May 2012

Bellman

60 Thompson

SoHo, New York City

April 2008- December 2008

### **Bartender**

Manna Restaurant

Tallahassee, FL

December 2005- April 2007



## **Non Customer Service Employment History:**

### **Assistant to Executive Producers**

June 2014- May 2016  
NCIS:New Orleans Season 1-2  
Danni Productions

### **Writer (Story by)**

December 2014 - January 2015  
NCIS: New Orleans  
episode 111, “Baitfish”

### **Executive Assistant to Jeffrey Lieber**

May 2013- June 2014  
Skim Milk Productions

### **Assistant to Director/ Script Coordinator**

January 2013-April 2013  
USA Network pilot “The Arrangement”

### **Writers Assistant (on location)**

June 2009- September 2012  
“Burn Notice Seasons 3-5  
TVM-Productions

### **Art Department Production Assistant**

January 2008- June 2008  
“Marley and Me”



20<sup>th</sup> Century Fox Productions.

**Assistant Story Editor**

August 2007—December 2007

“The Paper” Season 1

MTV Productions.

**Art Department Assistant**

May—August 2007

“Burn Notice” Season 1

TVM Productions

**Office Production Assistant**

November 2006—December 2006

“The Sopranos” Season 6B

Soprano Productions.

**Volunteer/Internship Work Experience:**

Sundance Film Festival. January 2007.

Full-Time Volunteer Staff Member.

Miami International Film Festival. March, 2006.

Full Time Staff Member, Reel Seminars.

Sundance Film Festival. January, 2006.

Full-Time Volunteer Staff Member.

**Additional Skills:**

Proficient comprehension of the Spanish language. Microsoft Office. Avid Media Composer. Final Draft 7,8, 9.

